

Vernice Douglas

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SUMMARY

Chef with a track record building high-impact solutions and improving reliability.

EMPLOYMENT HISTORY

Sous Chef — Hagenes, Klocko and Rice (2018-05-30 - Present)

- Designed seasonal menu increasing revenue by 26% through optimized dish pricing.
- Managed kitchen of 13 staff, implementing cross-training and reducing labor overtime.

Pastry Chef — Nitzsche - Leannon (2025-09-09 - Present)

- Maintained food cost under 30% with vendor negotiations and waste controls.
- Catered private events for up to 299 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 16% through optimized dish pricing.
- Managed kitchen of 30 staff, implementing cross-training and reducing labor overtime.

Line Cook — Parker, Labadie and Ruecker (2020-05-16 - Present)

- Managed kitchen of 17 staff, implementing cross-training and reducing labor overtime.
- Maintained food cost under 30% with vendor negotiations and waste controls.
- Designed seasonal menu increasing revenue by 35% through optimized dish pricing.
- Catered private events for up to 273 guests with 95%+ client satisfaction.

Private Chef — Cassin, Hudson and Langworth (2016-03-07 - 2021-09-20)

- Catered private events for up to 238 guests with 95%+ client satisfaction.
- Maintained food cost under 33% with vendor negotiations and waste controls.
- Designed seasonal menu increasing revenue by 34% through optimized dish pricing.

Private Chef — Hettinger, Haley and Kuphal (2017-07-07 - 2024-09-16)

- Managed kitchen of 29 staff, implementing cross-training and reducing labor overtime.
- Catered private events for up to 276 guests with 95%+ client satisfaction.

SKILLS

Cuisine Styles

Asian Fusion

Kitchen Skills

Butchery • Sauce-making • Menu Design • Plating

Operations

Supplier Negotiation • Catering

Soft Skills

Quality Control

ACADEMIC BACKGROUND

B.A. Hospitality Management, Zieme - Dooley College (2020)

CERTIFICATIONS

- HACCP Level 3
- Food Safety Manager